Noodles with scallions and sauté mushrooms

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Massas	Rápido	Fácil	Low	By yourself	4 pessoas

Ingredientes

- 30ml Gallo Extra Virgin
- 300gr egg noodles
- 50gr scallions
- 150gr fresh mushrooms
- 5gr sugar
- 80ml soy sauce
- Chili pepper (1 un.)

1. Start by slicing the mushrooms and the chili pepper.
2. In a very hot work, add the olive oil and sauté the mushrooms, together with the chili pepper.
3. Add the scallions cut into small pieces and let cook for 3 minutes.
4. Add the previously cooked noodles and mix everything well.
5. Season with the soy sauce and the sugar.
6. Serve immediately. Bon appétit!

Dicas do Chef

The noodles must be cooked al dente, as it is important that they end up cooking together with the soy sauce and all the juices in the wok.

Produtos utilizados

Extra Virgin

Extra Virgin Olive Oil

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